

Standardized Recipe Form

Recipe Name Blueberry Bread Pudding Category Breads/Grains Recipe # _____

(i.e., entrée, breads)

Process: 2 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

Ingredients * Indicates a commodity item (Local) Indicates a local item	Servings		Directions: Include <i>step-by-step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
Blueberries* Whole wheat bread (Local) Sugar Cornstarch Salt Eggs, fresh or frozen* Vanilla extract Milk (Local)	1 lb 2 lbs + 4 oz 1 lb 1/3 cup 1/2 tsp 8 1 1/2 Tbsp 2 quarts	2 lbs 4 1/2 lbs 2 lbs 2/3 cup 1 tsp 16 large 3 Tbsp 1 gal	In a large bowl, combine blueberries and day old cubed bread; spoon into spray coated steam table pan; set aside. Combine sugar, cornstarch, and salt; add eggs and vanilla. Mix until blended, do not whip. Gradually stir in milk. Pour egg mixture evenly over blueberry bread mixture in pans. Bake at 325° degrees for 1 hour or until custard tests done. Store in refrigerator.

Serving Size 1/4 cup Pan Size 2" deep steam table pan

Yield _____ Number of Pans 1

Meal Pattern (Based on Serving Size): _____

_____ Meat/Meat Alternative

_____ Fruit/Vegetable

1 Grains/Breads

Oven Temperature & Baking Time:

	Temperature	Minutes
Conventional	<u>325</u>	<u>60</u>
Convection	<u>275</u>	<u>60</u>

If available, **Nutrition Analysis:** **Serving Size:** _____

<u>125</u> Calories	<u>0.90</u> Saturated Fat (g)	<u>0.3</u> Vitamin C (mg)
<u>4.98</u> Protein (g)	<u>150</u> Sodium (mg)	<u>118</u> Vitamin A (IU)
<u>2.31</u> Total Fat (g)	<u>1.64</u> Fiber (g)	<u>73.8</u> Calcium (mg)
<u>17</u> % Calories from Total Fat		<u>0.68</u> Iron (mg)

This recipe is from Brenda Hess at Canyon Creek School, Billings, Montana.